

STIR-FRY DISHES

Served with White Jasmine Rice (Brown Jasmine Rice may be substituted for an additional charge of \$1.00)
 Choice of: Chicken, Pork, Beef, Tofu, Fresh Mixed Vegetables or Mock Chicken 12.95
 Choice of: Shrimp or Seafood Combination 15.95

CASHEW DELIGHT

Crunchy Cashew Nuts
 Stir-Fried with Garlic, Onion
 and Bell Pepper in a Sweet &
 Sour Tamarind Sauce



PAD KRATIAM

PRIK THAI
 Stir-Fry with Special Chef's
 Pepper & Garlic Sauce,
 Served on Crispy Noodles



SPICY EGGPLANT

Stir-Fry with Eggplant,
 Garlic, Crushed Chilies, Bell
 Pepper, Onions and Thai Basil



PRA RAM LONG SONG

Fresh Spinach Stir-Fry,
 Topped with Simply Thai
 Peanut Sauce



EGGPLANT LONG SONG

Battered Eggplant and
 Spinach with Simply Thai
 Peanut Sauce



PAD PRIEW WAN

Pineapple, Cucumber,
 Tomato, Carrot, Bell Pepper
 and Onion Stir-Fry



SPICY THAI BASIL

Garlic, Crushed Chilies, Bell
 Pepper, Onions and Thai Basil
 Stir-Fry



PAD PRIK KHING

Stir-Fry with Green Beans,
 Kafir Lime Leaves and Curry
 Paste



PAD KHING

Ginger, Mushroom, Scallion,
 Bell Pepper and Onion
 Stir-Fry



MIXED VEGETABLES

Assorted Stir-Fried Mixed
 Fresh Vegetables with Oyster
 Sauce



FISH DISHES

Served with White Jasmine Rice (Brown Jasmine Rice may be substituted for an additional charge of \$1.00)
 Choice of: Salmon, Flounder or Tilapia Filet 15.95
 Whole Red Snapper or Striped Bass (Market Price)

RAD PRIK

Your Deep-Fried Selection
 Under a Spicy Sweet & Sour Chili
 Sauce



RAD KHING

Deep-Fried and Topped with
 Ginger, Mushroom, Scallion and
 Onion

SWEET & SOUR

Pineapple, Cucumber, Carrot,
 Onion & Bell Pepper In a Sweet &
 Sour Sauce

DESSERTS

FRIED BANANAS

Battered and Crispy
 Deep-Fried, with Honey
 and Sesame Seeds 3.95
 Add Vanilla Ice Cream 5.95



TARO PEARLS IN COCONUT MILK

Sweet Delight made with
 Taro Root, Rice Flour,
 Coconut Milk and Coconut
 Cream 4.75



COCONUT CUSTARD

A Baked Treat with Coconut
 Milk and Rice Flour Served
 Warm in a Ceramic Cup
 4.50



FRIED VANILLA ICE CREAM

With Raspberry Sauce
 5.95



PUMPKIN CUSTARD

Made with Pumpkin, Coconut
 Milk, Palm Sugar,
 Eggs and Cinnamon
 5.75



RICE PUDDING

Rich & Creamy, Topped with
 Whipped Cream
 and Cinnamon
 4.25



THAI MANGO AND SWEET STICKY RICE

Sweet Sticky Rice Topped
 with Sliced Fresh Mango
 (Seasonal Availability)
 5.95



SWEET STICKY RICE WITH BANANA FILLING

Baked in Banana Leaves
 5.25



BEVERAGES

Soda: (Pepsi*, Diet Pepsi*, Sprite* Ginger Ale, Root Beer)	2.50	Coffee or Tea	2.00
Thai Iced Coffee or Iced Tea	3.00	Coffee - Decaffeinated	2.00
Iced Tea (unsweetened)	2.50	Herbal Tea	2.00
Iced Green Tea (unsweetened)	3.00	Saratoga® Spring or Sparkling Water	3.00
		Orange Juice	3.00

SIDE ORDERS

Simply Thai Peanut Sauce	2.00	White Jasmine Rice	2.00
Brown Jasmine Rice	2.50	Steamed Rice Noodles (Thin or Wide)	2.00
Sticky Rice	2.00	Steamed Fresh Mixed Vegetables	2.50

PLEASE NOTE: We cannot list all of our ingredients here, so if you have any food allergies or special dietary requirements/restrictions please inform your order taker. Most of our dishes can be prepared Vegetarian or Vegan upon request.

An 18% Gratuity will be added to parties of six or more, no separate checks please. Please be advised that menu is subject to change and availability.

Simply Thai



HOURS
 Mon., Tue., Thur., Fri.
 Lunch 11:00am-3:00pm
 Dinner 4:30pm-9:30pm
 Sat. 11:00am-9:30pm
 Sun. 12:00pm-9:00pm
 CLOSED WEDNESDAYS

139 Main Street

Oneonta, New York 13820

Phone (607) 441-5200 --- Fax (607) 441-5201

LUNCH SPECIALS

SERVED MONDAY - FRIDAY
 FROM 11:00 AM TO 3:00 PM

Lunch Includes a
 Mixed Green Salad
 with our House Peanut
 Dressing

With your Choice of Chicken, Pork, Beef, Tofu, Fresh Mixed
 Vegetables or Mock Chicken 8.50
 With Shrimp 9.50

FRIED RICE (WHITE JASMINE RICE)

THAI FRIED RICE
 SPICY BASIL FRIED RICE

PINEAPPLE FRIED RICE

NOODLE DISHES

PAD THAI
 PAD SEE EW

SPICY BASIL NOODLES
 RAMA NOODLES

CURRY (WITH WHITE JASMINE RICE)

RED CURRY
 GREEN CURRY
 YELLOW CURRY

PANANG CURRY
 MASSAMAN CURRY

STIR-FRY (WITH WHITE JASMINE RICE)

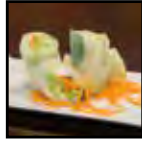
SPICY THAI BASIL
 SPICY EGGPLANT
 PAD PRIK KHING
 PAD PRIEW WAN

CASHEW DELIGHT
 MIXED VEGETABLES
 PAD KHING

APPETIZERS

FRESH ROLLS

Fresh Vegetables Wrapped in Delicate Rice Paper Served with Peanut Vinaigrette Sauce
With Shrimp 6.95
With Tofu 5.95



CRISPY

VEGETABLES

Fresh Vegetables Tempura Battered and Deep-Fried Served with Sweet Chili Sauce 5.95



FRIED ORGANIC TOFU

Crispy-Fried Organic Tofu Chunks Served with Crushed Peanuts in Sweet Chili Sauce 5.95



DUMPLINGS

Chicken in Wonton Skins, Steamed or Deep-Fried Served with Soy Sauce 5.95



FRIED CALAMARI

Tempura-Style Seasoned Squid with Sweet Chili Sauce 9.95



CHICKEN SATAY

Stripes of Marinated Chicken Breast Grilled on Skewers Served with Simply Thai Peanut Sauce and Cucumber Relish 6.95



SPICY WINGS

Crispy Chicken Wings in our Thai Spicy Sauce 6.95



SHRIMP TEMPURA

Deep-Fried Tempura Battered Shrimp Served with Sweet Chili Sauce 7.95



FISH CAKES

Minced Fish Infused with Red Curry and Thai Herbs Served with Crushed Peanuts in Sweet Chili Sauce 6.95



VEGETARIAN SPRING ROLLS

Golden Fried Rice Paper Wrapped Glass Noodles and Fresh Vegetables Served with Sweet Chili Sauce 5.95



SALADS

HOUSE SALAD

Fresh Greens Served with Your Choice of Warm Peanut or Simply Thai House Dressing 5.95



SPICY THAI CHICKEN SALAD

Our Signature Salad - Grilled, Marinated Chicken Breast Tossed in our Simply Thai House Dressing Served on a Bed of Mixed Greens 8.95



PLA GOONG

Grilled Shrimp Tossed in Lime Juice with Sliced Lemongrass, Kaffir Lime Leaves, Red Onion, Tomato and Rosted Chili Sauce 10.95



YUM NUA SPICY BEEF SALAD

Grilled Slices of Flank Steak with Onion, Cucumber, and Tomatoes Tossed in Spicy Lime Dressing 9.95



SOUP

Choice of: Chicken, Tofu or Mock Chicken
With Shrimp:

Cup 3.95 Bowl 6.95
Cup 4.95 Bowl 7.95

TOM KHA

A Creamy Coconut Soup with Aromatic Galangal and Mushroom, Sprinkled with a Touch of Scallion



TOM YUM

Thai Hot & Sour Soup with Lemongrass, Mushroom and Rosted Chilies, Finished with Scallion



VEGETABLE SOUP

Cup 3.95 Bowl 6.95

A Clear Broth Soup with Tofu and Fresh Mixed Vegetables



NOODLE DISHES

Choice of: Chicken, Pork, Beef, Tofu, Fresh Mixed Vegetables or Mock Chicken
Choice of: Shrimp or Seafood Combination

10.95
13.95

PAD THAI

Thin Rice Noodles Stir-Fried in Tamarind Sauce with Tofu Kan, Egg, Bean Sprouts, Chive and Crushed Peanuts



RAD NAH

Wok-Fried Fresh Wide Rice Noodles with Thai Broccoli, Topped with our Special Gravy



SPICY THAI BASIL ("DRUNKEN NOODLES")

Fresh Wide Rice Noodles Stir-Fried with Onion, Carrot, Bell Pepper, Baby Corn, Mushroom and Thai Basil



SPICY RAD NAH

Wok-Fried Fresh Wide Rice Noodles with Green Beans and Bell Pepper, Topped with our Spicy Gravy and Thai Basil



PAD SEE EW

Fresh Wide Rice Noodles Stir-Fried with Egg and Thai Broccoli in a Sweet Soy Sauce



RAMA NOODLES

Fresh Wide Rice Noodles Stir-Fried with Broccoli and Carrot served with Peanut Sauce



FRIED RICE

Served with White Jasmine Rice (Brown Jasmine Rice may be substituted for an additional charge of \$1.00)
Choice of: Chicken, Pork, Beef, Tofu, Fresh Mixed Vegetables or Mock Chicken 10.95
Choice of: Shrimp or Seafood Combination 13.95

THAI FRIED RICE

Traditional Thai Jasmine Rice Stir-Fried in a Light Soy Sauce with Thai Broccoli, Tomato and Egg



SPICY BASIL FRIED RICE

Jasmine Rice Stir-Fried with Fresh Garlic, Crushed Chilies, Baby Corn, Mushroom, Carrot, Bell Pepper and Thai Basil



PINEAPPLE FRIED RICE

A Festive Dish - Jasmine Rice Stir-Fried with Pineapple, Egg, Curry Powder, Cashew Nuts, Peas, Carrots and Raisins



CURRY DISHES

Served with White Jasmine Rice (Brown Jasmine Rice may be substituted for an additional charge of \$1.00)
Choice of: Chicken, Pork, Beef, Tofu, Fresh Mixed Vegetables or Mock Chicken 12.95
Choice of: Shrimp or Seafood Combination 15.95

YELLOW CURRY

Yellow Chili Paste Simmered in Coconut Milk with Potato, Carrot and Onion, Served Over Fried Shallots



RED CURRY

Red Chili Paste Simmered in Coconut Milk with Bamboo Shoot, Bell Pepper, Eggplant and Thai Basil



GREEN CURRY

Green Chili Paste Simmered in Coconut Milk with Bamboo Shoot, Bell Pepper, Eggplant, Lesser Ginger and Thai Basil



PANANG CURRY

Panang Curry Paste Simmered in Coconut Milk, with Kaffir Lime Leaves, Bell Pepper, Green Beans and Thai Basil



MASSAMAN CURRY

Indian Influenced Massaman Curry Paste Simmered in Coconut Milk with Potato, Carrot, Onion, Peanuts and a Hint of Tamarind



SIGNATURE DISHES

MANGO CHICKEN

Bell Pepper, Onion and Mango Stir-Fried with Special Chef Sauce Served with Jasmine Rice 14.95



PEANUT CHICKEN

Grilled Marinated Chicken Breast Served with Spicy Basil Fried Rice Topped with Peanut Sauce 14.95

